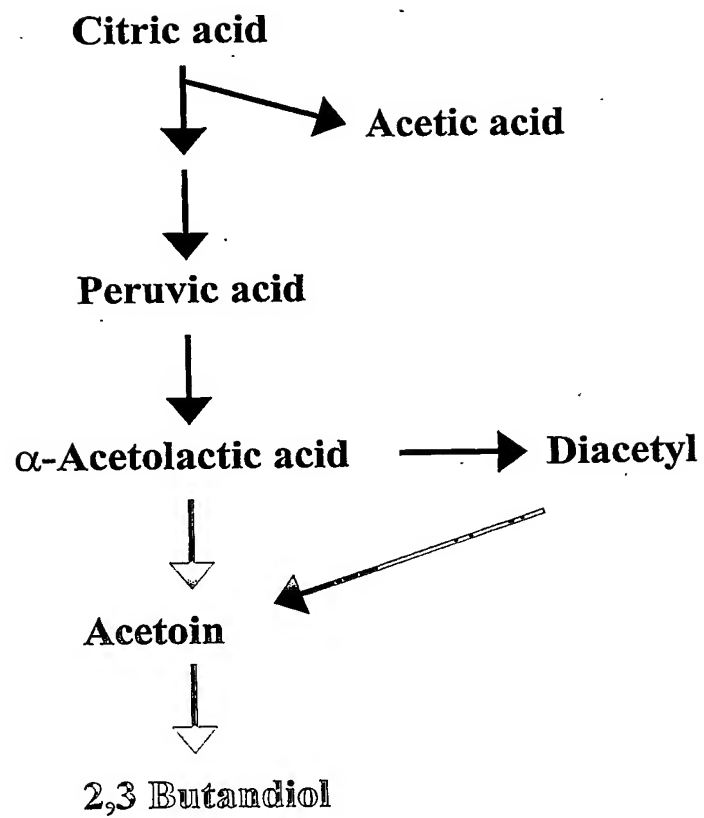
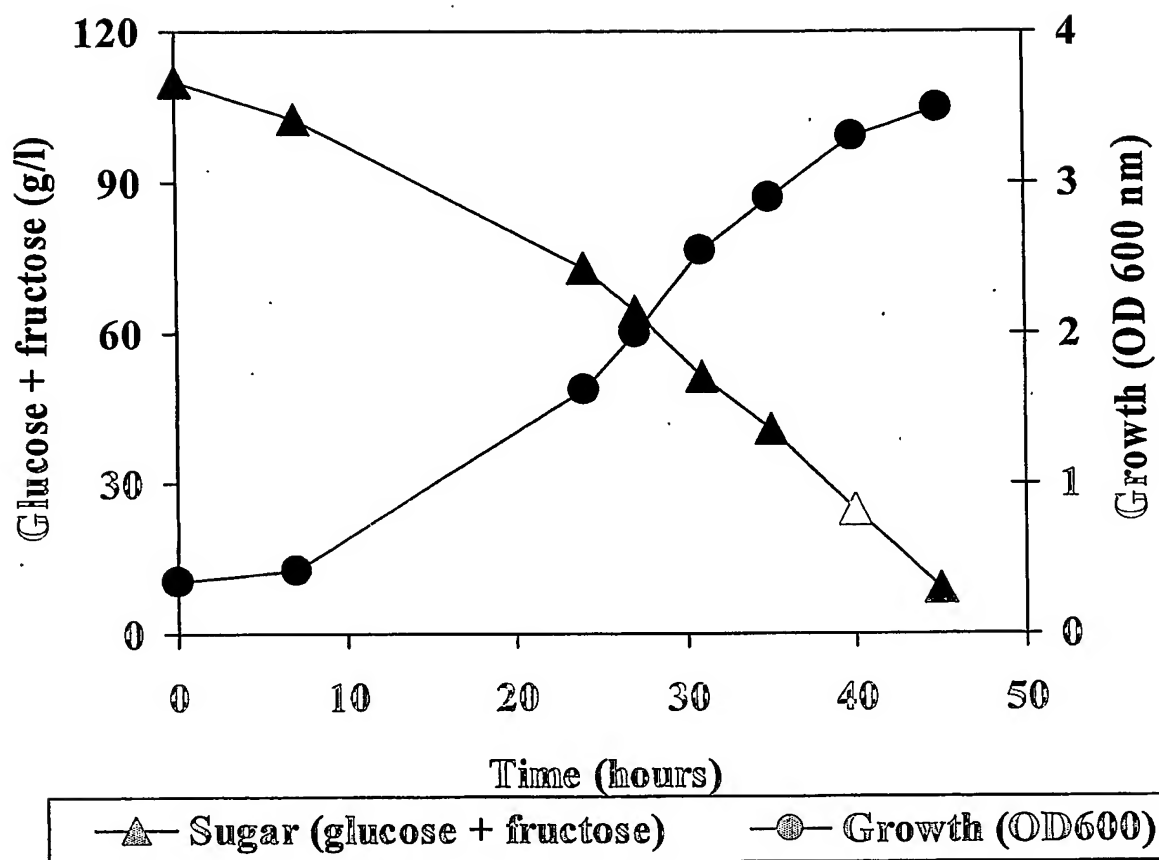


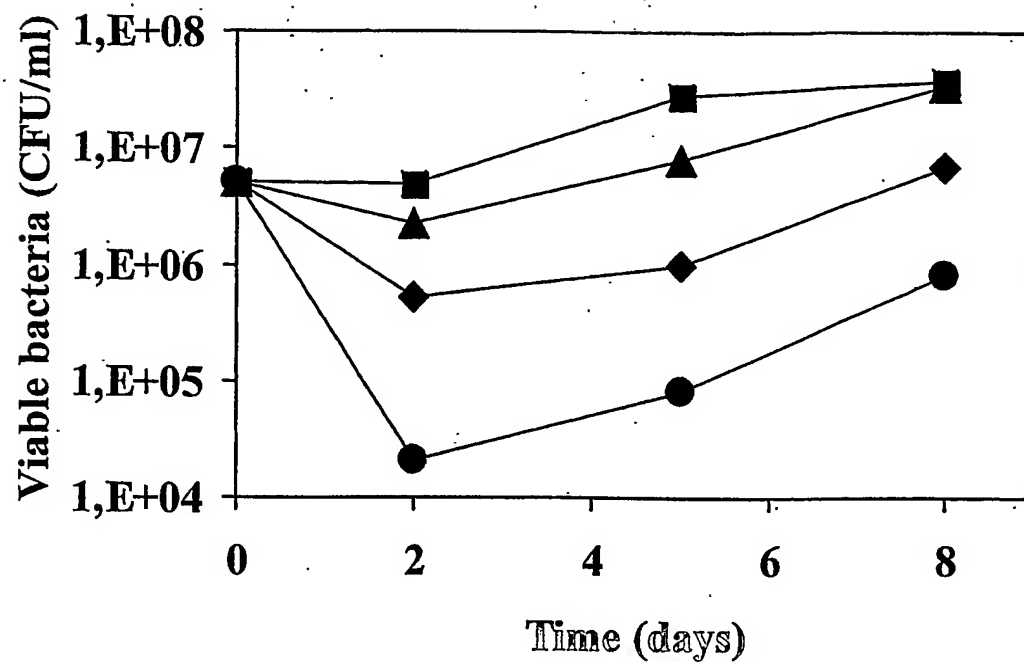
**Fig. 1**

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Fig. 2



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**Fig. 3**

—●— Sample A —◆— Sample B —▲— Sample C —■— Sample D

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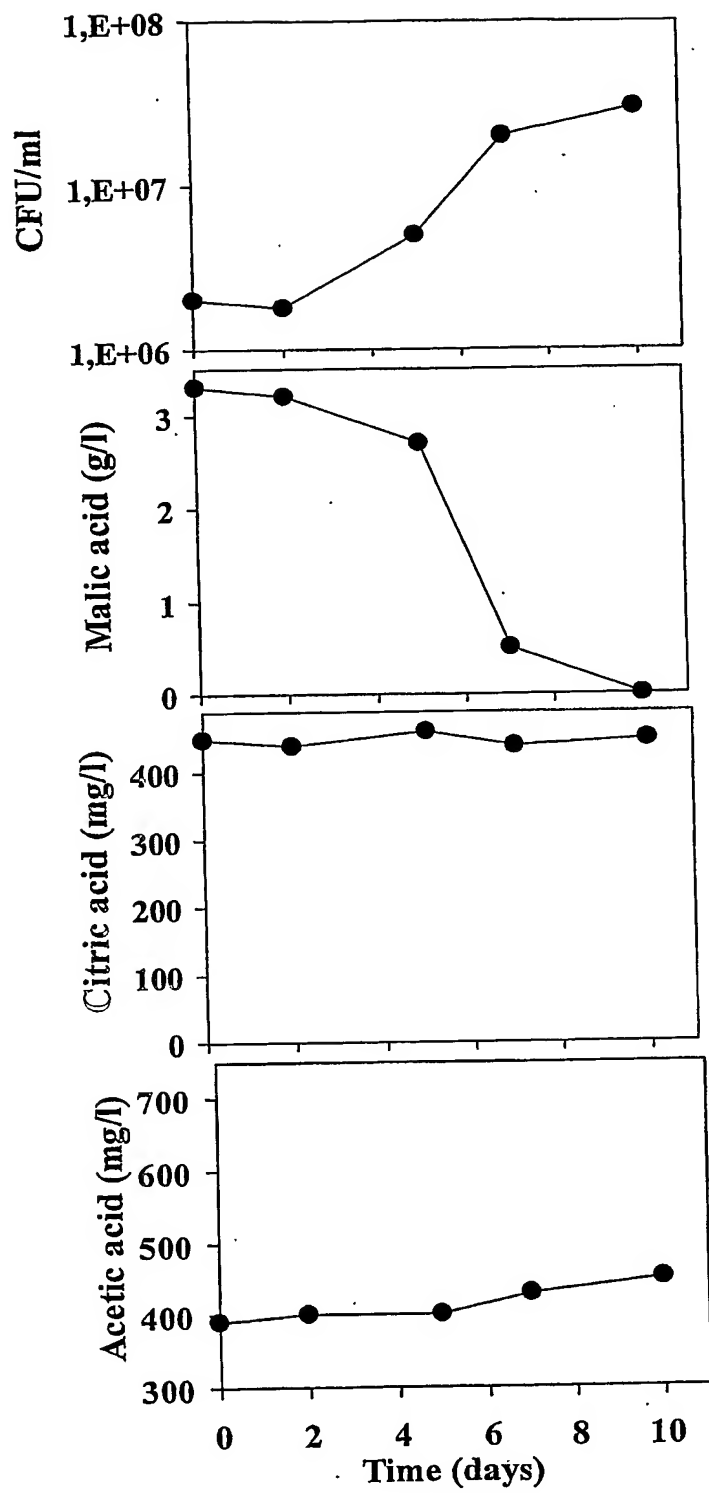


Fig. 4

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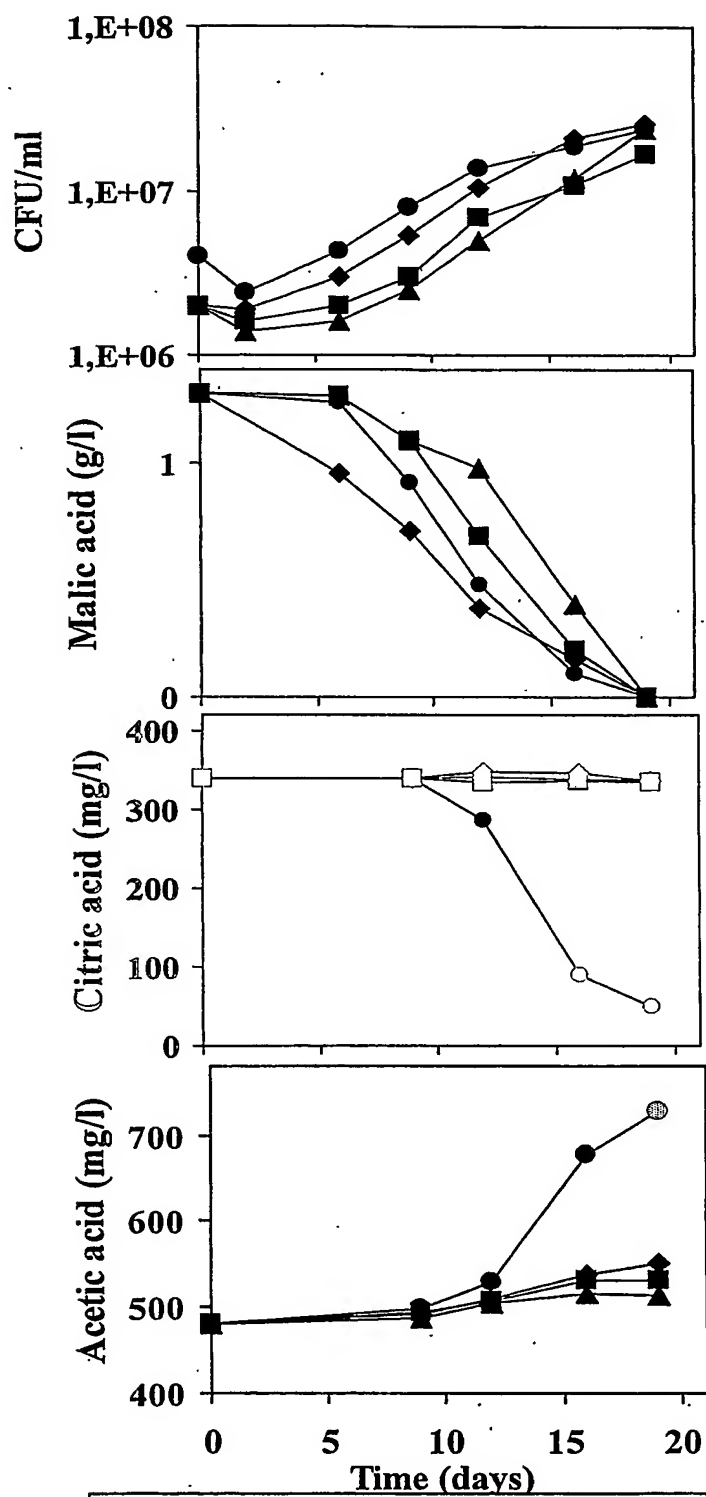
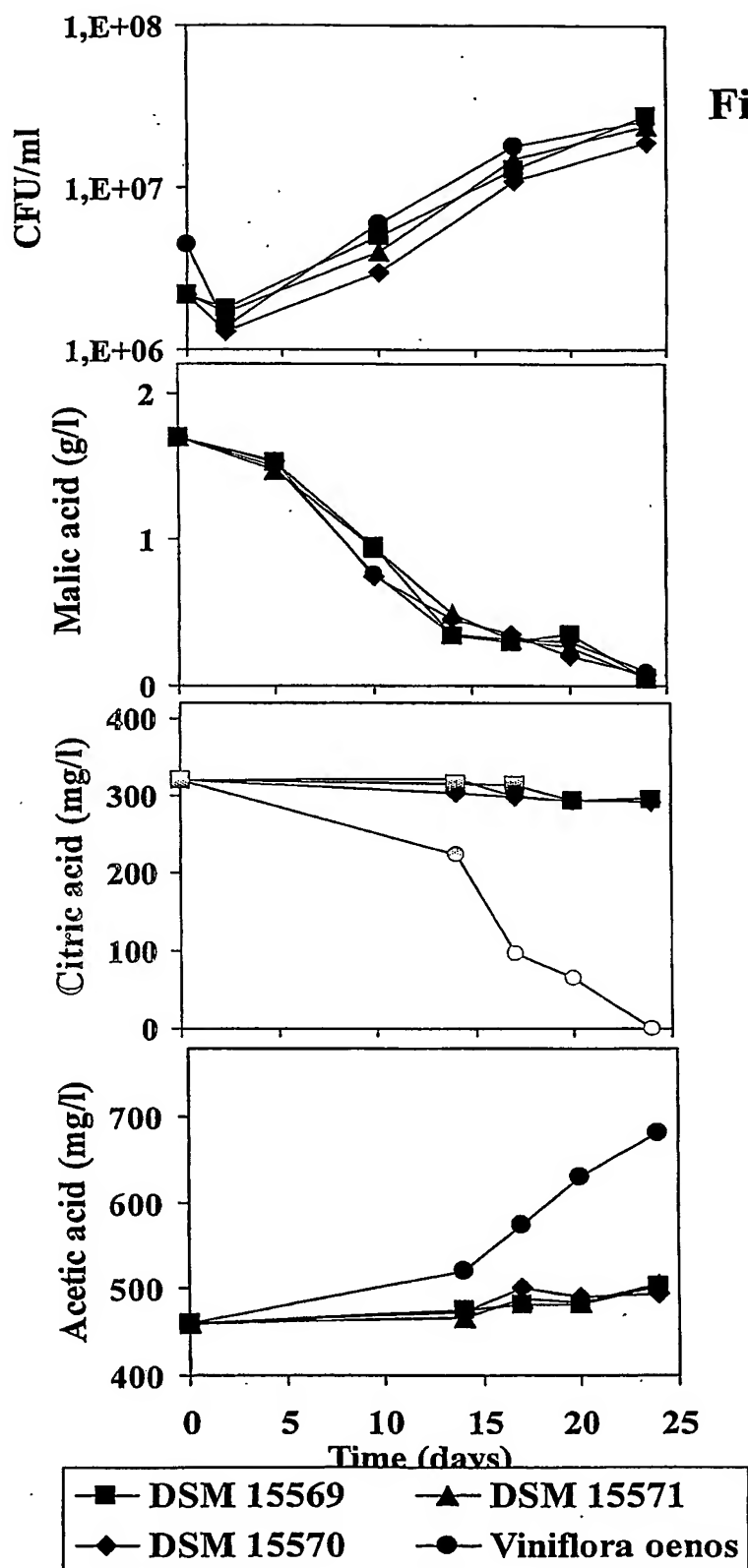


Fig. 5

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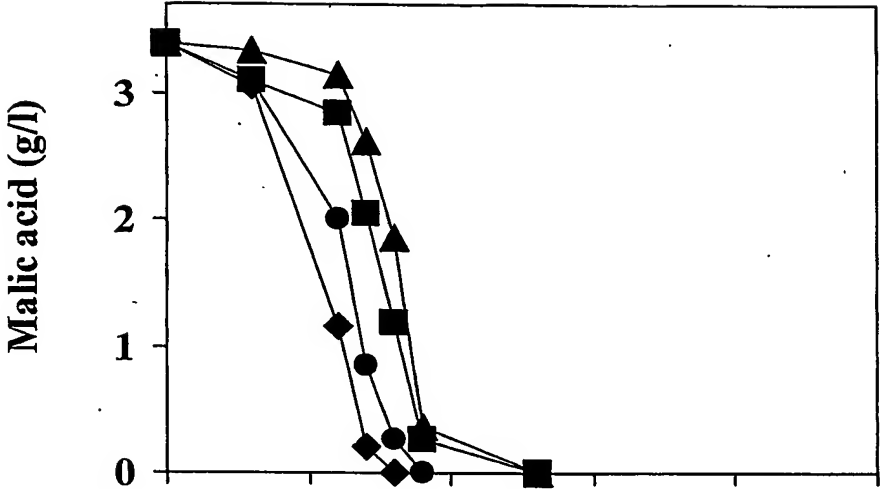
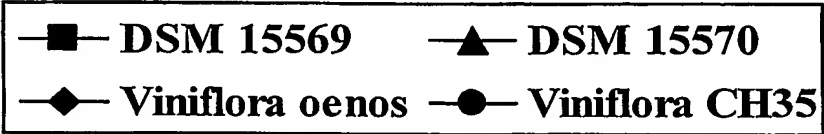
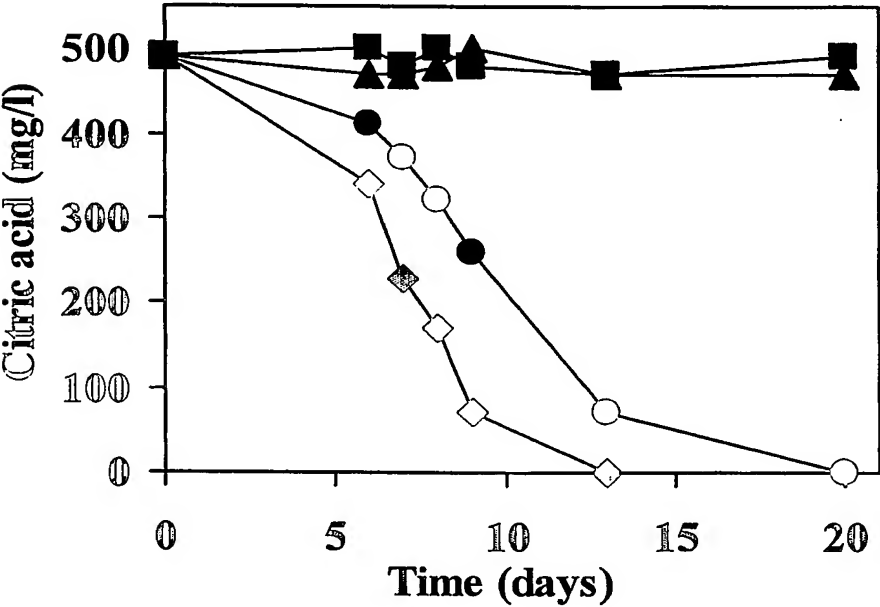
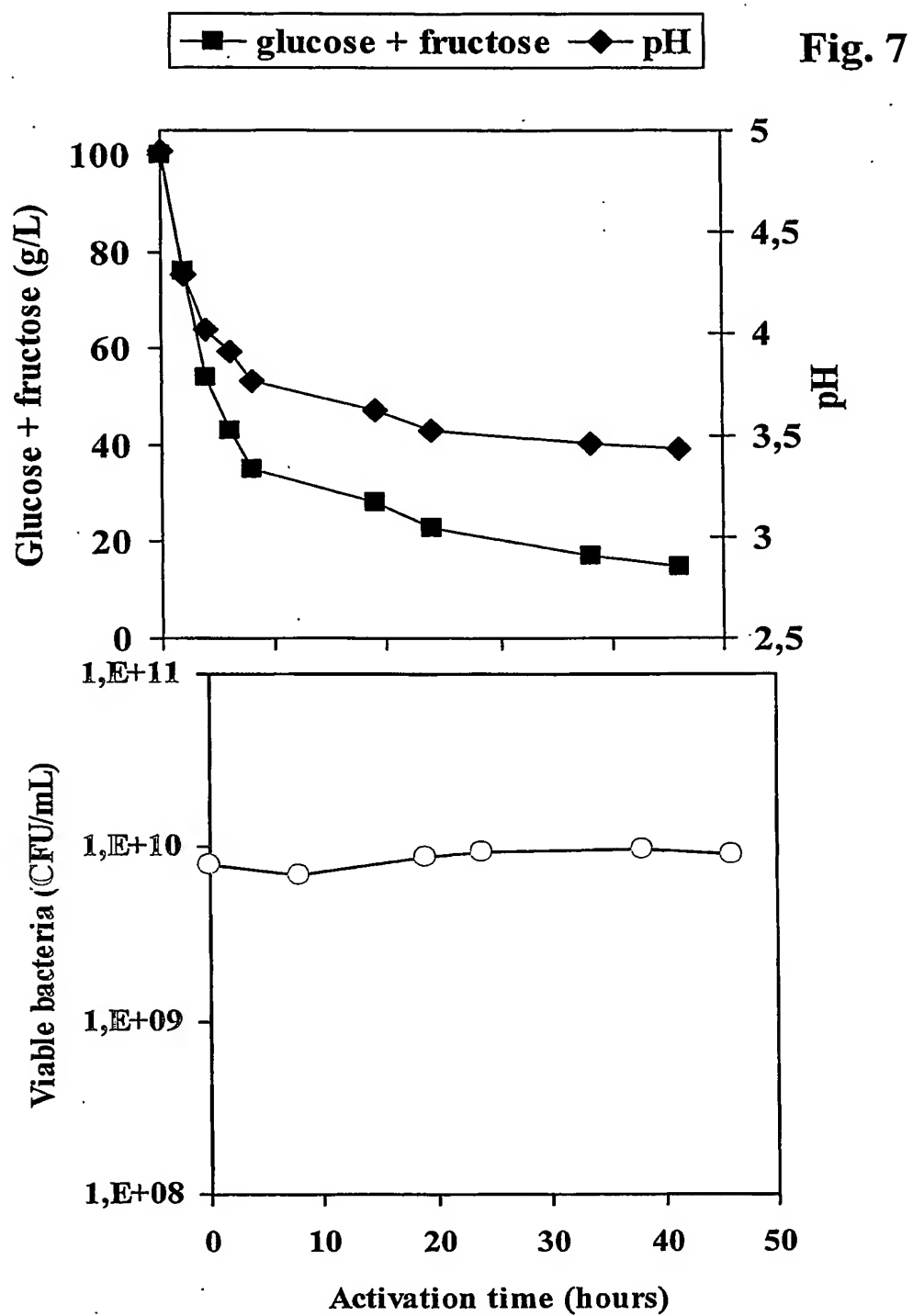


Fig. 6B



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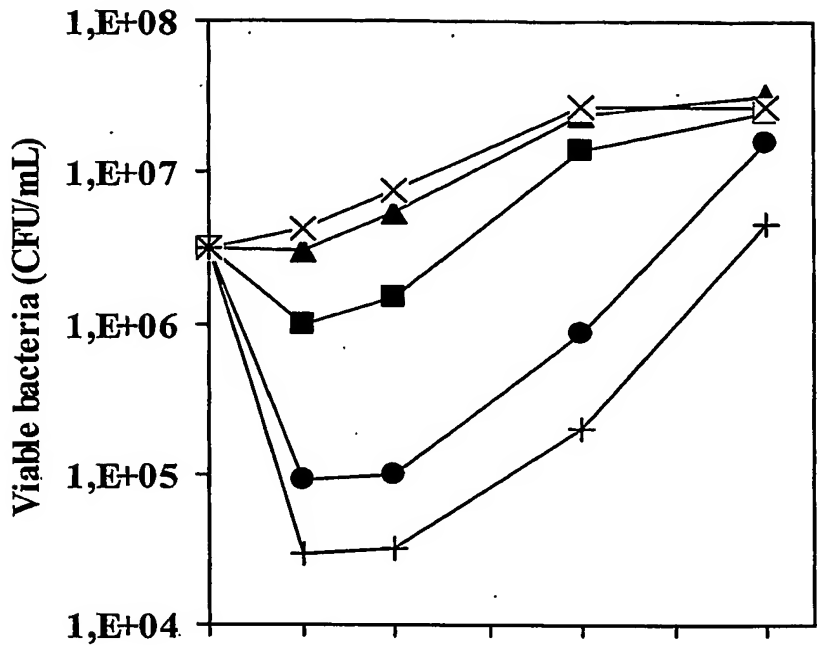
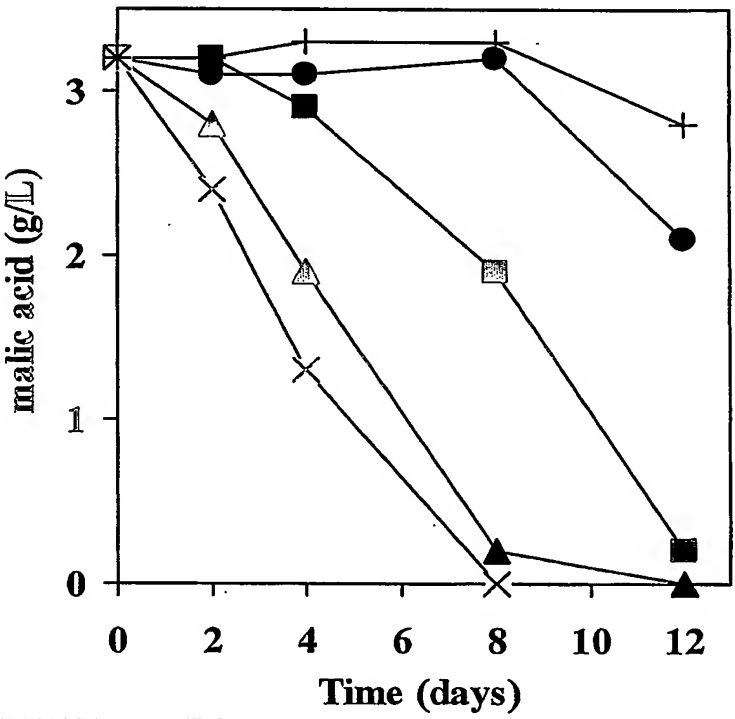
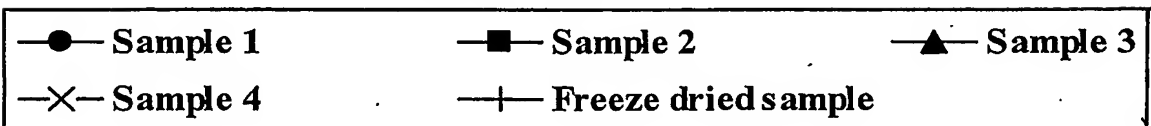
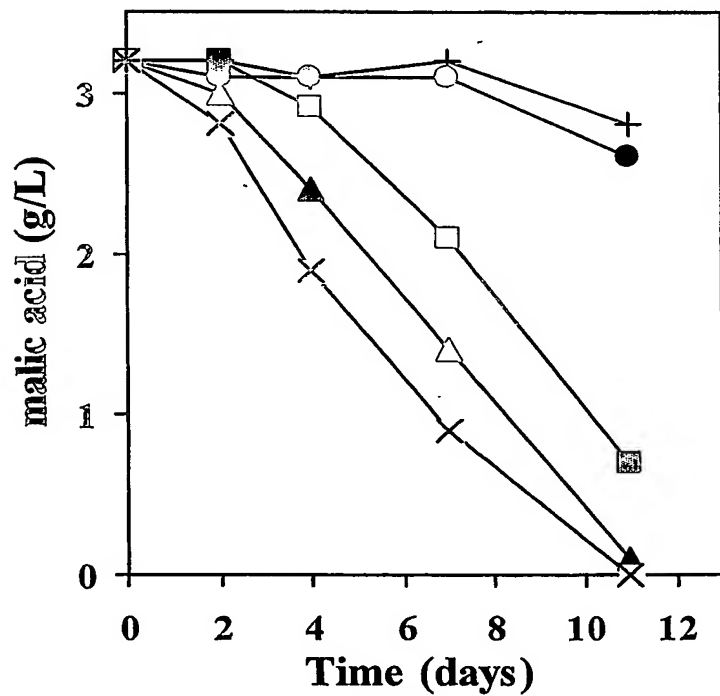
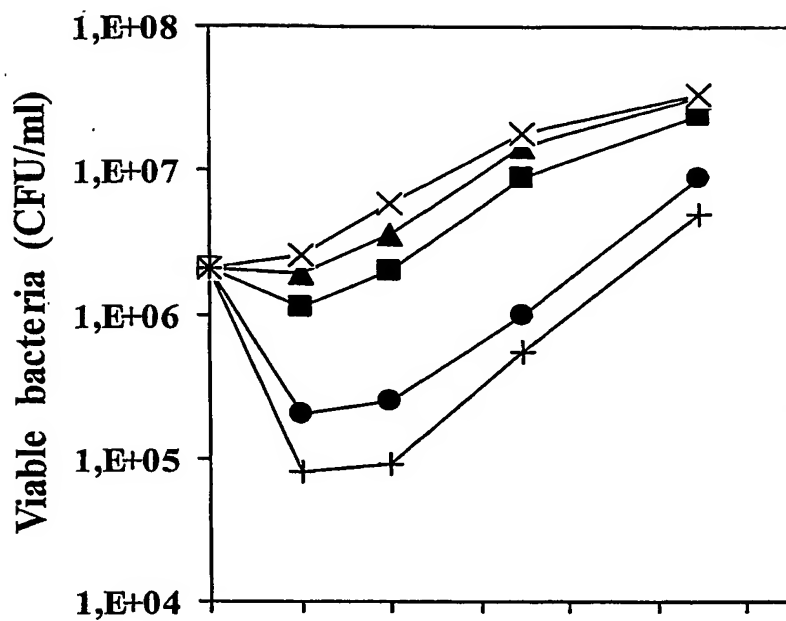


Fig. 8



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Fig. 9



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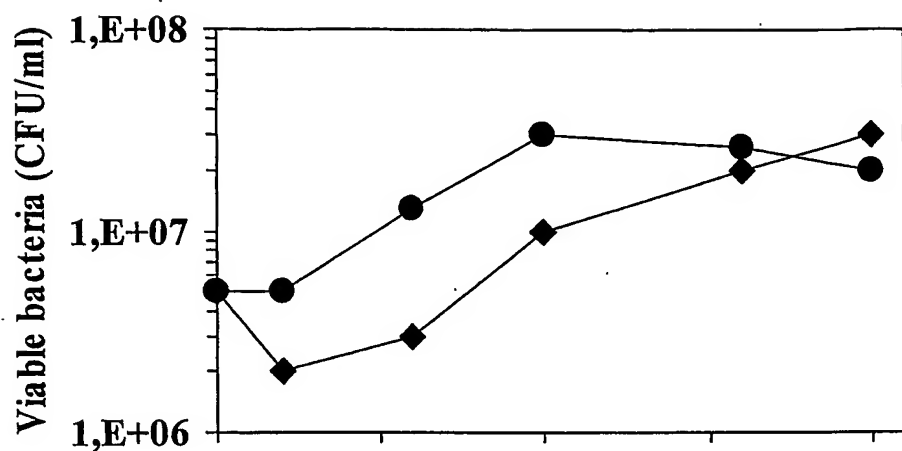
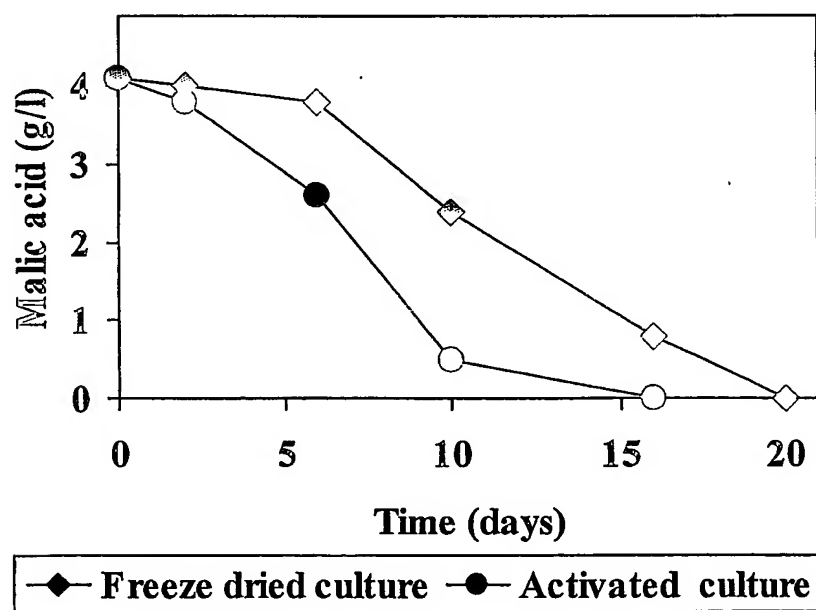


Fig. 10



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**Fig. 11****Table 1**

<b>Sample name</b>	<b>Cultivation time at sampling (hours)</b>	<b>OD 600 nm in sample</b>	<b>Sugar concentration in sample (g/l)</b>	<b>Calculated amount sugar fermented (g/l)</b>
<b>A</b>	<b>27</b>	<b>2.0</b>	<b>64.2</b>	<b>44.8</b>
<b>B</b>	<b>35</b>	<b>2.9</b>	<b>42</b>	<b>68</b>
<b>C</b>	<b>40</b>	<b>3.3</b>	<b>26</b>	<b>84</b>
<b>D</b>	<b>45</b>	<b>3.5</b>	<b>10</b>	<b>100</b>

**Fig. 12****Table 2**

<b>Sample name</b>	<b>% survival of inoculum measured day 2 in the wine</b>
<b>A</b>	<b>0.4</b>
<b>B</b>	<b>10.2</b>
<b>C</b>	<b>44.0</b>
<b>D</b>	<b>98.0</b>

**Fig. 13****Table 3**

<b>Sample name</b>	<b>Activation time at sampling (hours)</b>	<b>pH in sample</b>	<b>Sugar concentration in sample (g/L)</b>	<b>Calculated amount sugar fermented (g/L)</b>
<b>1</b>	<b>4</b>	<b>4.02</b>	<b>54</b>	<b>46</b>
<b>2</b>	<b>8</b>	<b>3.77</b>	<b>35</b>	<b>65</b>
<b>3</b>	<b>19</b>	<b>3.62</b>	<b>28</b>	<b>72</b>
<b>4</b>	<b>46</b>	<b>3.43</b>	<b>15</b>	<b>85</b>

Fig. 14

Table 4

<b>Sample name</b>	<b>% survival of inoculum mesured day 2 in the wine</b>
<b>1</b>	<b>3%</b>
<b>2</b>	<b>33%</b>
<b>3</b>	<b>94%</b>
<b>4</b>	<b>100%</b>
<b>Freeze dried</b>	<b>1%</b>